

Product Data Sheet

BREWER'S SPECIAL

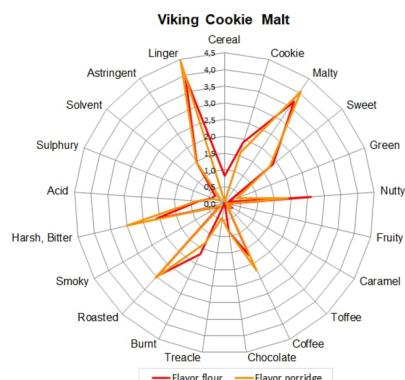
Viking Cookie Malt



Malt character

Cookie Malt is produced by roasting from high quality pilsner **barley** malt. The amylolytic activity of Cookie Malt is negligible. As its name stands Cookie Malt contributes mild and pleasant roasted cereal flavors and aromas with hints of pop-corn and biscuits.

Flavor contribution



Applications

Cookie Malt is mainly included in grist for ales and lagers, but it can also be used for any beer where nice golden color and typical flavors are favored. Already with rather low dosage portions the effect on flavor can be noted. Typical dosage rate of Cookie Malt is normally under 20%.

Malt specification

Moisture	%	max. 6.0
Extract fine	% dm	min. 72.0
Color	°EBC	40 - 60

Production and packaging

Cookie Malt is produced in Poland.

As a standard malt is available in bulk, containers, big bags and 25 kg pp bags.

Storage and safety

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging.

Opened bags are beyond Viking Malt's control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above.

You should always keep the malts away from hot surfaces.

Do not inhale the malt dust.

General remarks

Barley is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001, ISO 45001 and FSSC 22000.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.